

## Chapter 45 Fortified Muscats

Muscat (number of varieties) = **low-med acid/perfumed aromas of orange blossom/rose/grape**

Climate: **warm with some cooling influence** (to preserve aroma)

2 styles: (1) youthful and unaged - (2) fully developed after extended period of ageing

<p>Youthful, unaged Muscats</p>	<ul style="list-style-type: none"> <li>● Med-gold/floral/aromatic/sweet (rarely luscious)</li> <li>● <b>Muscat de Beaumes-de-Venise (S. Rhone)</b> <ul style="list-style-type: none"> <li>○ Grapes picked ripe + healthy (no drying or varietal flavours masked)</li> <li>○ After crushing, juice usually in contact with skin (for aromatic richness/intensity)</li> <li>○ Fermentation is cool - stopped by fortification with 96% abv grape spirit = sweet wine</li> <li>○ Stored in inert vessels before bottling (no oxygen contact)</li> </ul> </li> </ul>
<p>Fully-developed, aged Muscats</p>	<ul style="list-style-type: none"> <li>● Amber → brown/sweet → luscious</li> <li>● <b>Rutherglen (Aus) - luscious style</b> <ul style="list-style-type: none"> <li>○ Grapes picked when ripe + healthy (some raisining prior to picking for complexity - but must beware excessive rain can ruin Muscat aroma).</li> <li>○ <u>Fermentation on skins.</u> If luscious - fortification may take place when wine at 2% abv.</li> <li>○ Oxidative ageing (can last for decades) <ul style="list-style-type: none"> <li>■ Old wood (new wood ruins grape aroma) + large oak vessels</li> <li>■ Age, wines amber → brown. Develop oxidative aromas. Some old wines may have young wine blended for aromatic lift before bottling.</li> </ul> </li> </ul> </li> </ul>